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By Patrice andres

Attorney Docket No.: 02307O-114420US Client Reference No.: 2001-094-2

IN THE UNITED STATES PATENT AND TRADEMARK OFFICE

In re application of:

John M. KROCHTA, et al.

Application No.: 09/879,796

Filed: June 11, 2001

For: METHODS AND FORMULATIONS FOR PROVIDING GLOSS COATINGS TO FOODS AND

FOR PROTECTING NUTS FROM

RANCIDITY

Examiner: Paden, Carolyn A.

Art Unit: 1761

INFORMATION DISCLOSURE

STATEMENT UNDER 37 CFR §1.97 and

§1.98

Commissioner for Patents P.O. Box 1450 Alexandria, VA 22313-1450

Sir:

The references cited on attached form PTO/SB/08A and PTO/SB/08B are being called to the attention of the Examiner. Copies of the references are enclosed. It is respectfully requested that the cited references be expressly considered during the prosecution of this application, and the references be made of record therein and appear among the "references cited" on any patent to issue therefrom.

As provided for by 37 CFR 1.97(g) and (h), no inference should be made that the information and references cited are prior art merely because they are in this statement and no representation is being made that a search has been conducted or that this statement encompasses all the possible relevant information.

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Applicant believes that <u>no fee is required</u> for submission of this statement.

However, if a fee is required, the Commissioner is authorized to deduct such fee from the undersigned's Deposit Account No. 20-1430. Please deduct any additional fees from, or credit any overpayment to, the above-noted Deposit Account.

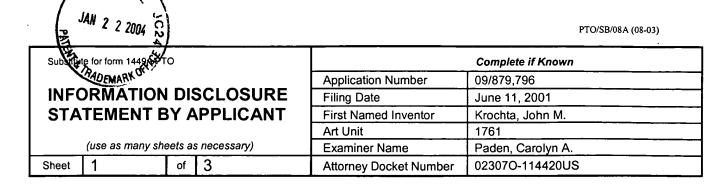
Respectfully submitted,

Laurence J. Hyman Reg. No. 35,551

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U.S. PATENT DOCUMENTS+					
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of

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09/879,796 Application Number Filing Date June 11, 2001 First Named Inventor Krochta, John M. Art Unit 1761 Examiner Name Paden, Carolyn A. Attorney Docket Number 02307O-114420US

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Complete if Known Application Number 09/879,796 Filing Date June 11, 2001 First Named Inventor Krochta, John M. Art Unit 1761 Examiner Name Paden, Carolyn A. 02307O-114420US Attorney Docket Number

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